STORYTELLERS CAFE

Chocolate Croissant Bread Pudding

15 (1.5 oz. each) Chocolate Croissant (Cut into Slices)
15 (1.5 oz. each) Butter Croissants (Cut into Slices)
½ Gallon Milk
1 Lbs Granulated Sugar
15 each Whole Eggs
Preparation: Place sliced croissants into a greased baking dish. Combine the eggs and sugar into a bowl and beat well, stir in the milk. Strain through a fine sieve. Pour custard mix over croissants to soak. Bake 300F in oven on a double broiler of water for 1 hour or until set. Place Carmel Sauce over and garnish with Crème Anglaise. Serve warm.

Caramel Sauce
1 cup Sugar
1 cup Water
2 cups Heavy Cream
¼ cup Myer's Rum (optional)

Procedure: In a saucepan combine sugar and water and bring to a boil. When sugar starts to brown, add the cream slowly and continue mixing. Add the rum and let cool at room temperature.

Crème Anglais
1/2 Gallon Milk
30 Each Yolks
1Lbs. Sugar
2 oz Cornstarch
1 Each Vanilla Bean

Procedure: Bring milk, half of the sugar and vanilla bean to a boil. Mix egg yolks, sugar and cornstarch together. Cook until thick, but not to allow the mixture to come to a boil. Cool down in an ice bath.